



North Carolina Food Safety and Defense Task Force

Defending the Food Supply at Harris Teeter

*Jeff Hawley, Food Safety Manager
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231 Stores

145 stores in NC

1 Dairy Plant in NC

2 DC's in NC

Now Owned by Kroger

Product Tampering

1982 – Tylenol capsules laced with Potassium Cyanide - 7 deaths

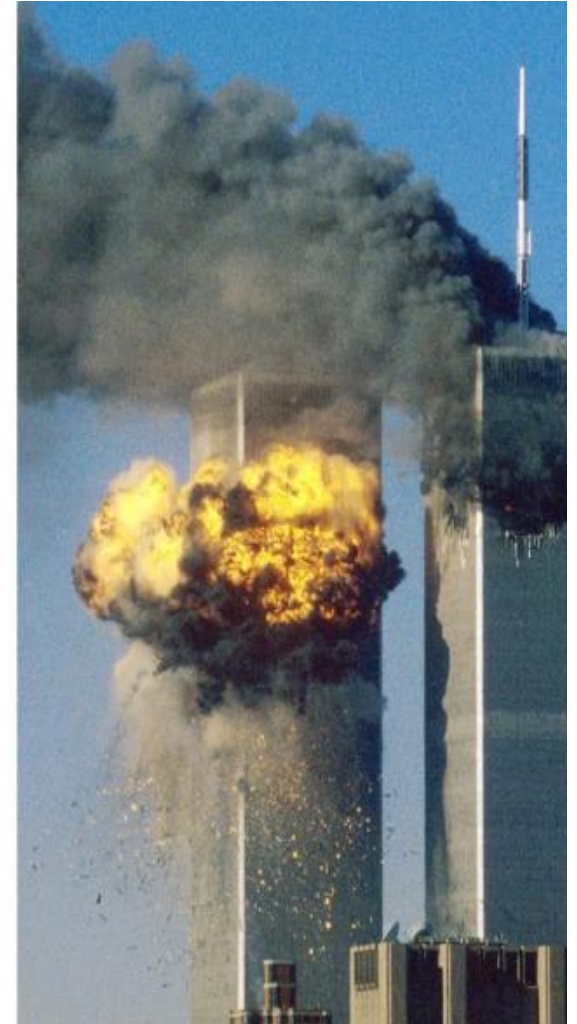
1984 – Girl Scout cookies contaminated with pins, needles and other foreign objects in 17 states.

1984 – Contamination of salad bars with Salmonella in The Dalles, Oregon – 751 sick

1986 – 137 reports of glass in jars of Gerber baby food

1993 – Syringes found in cans of Pepsi

8:46 A.M. 9/11/01



Following 9/11/01

“White Powder” Hysteria (Anthrax)

What about the food & water supply?



Food Safety vs Food Security/Defense

Food Safety – Protecting foods from **unintentional** contamination by mishandling.

Food Security/Defense – Protecting foods from **intentional** contamination by sabotage or attack.

Better Protection of the Food Supply

- On the Farm
- Transportation
- Distribution
- Retail



Food Security at Distribution

- Controlled entry:
All drivers & visitors
must check in at
guardhouse
- Check & record drivers'
licenses
- Vehicles checked going
in & out



Food Security at Distribution

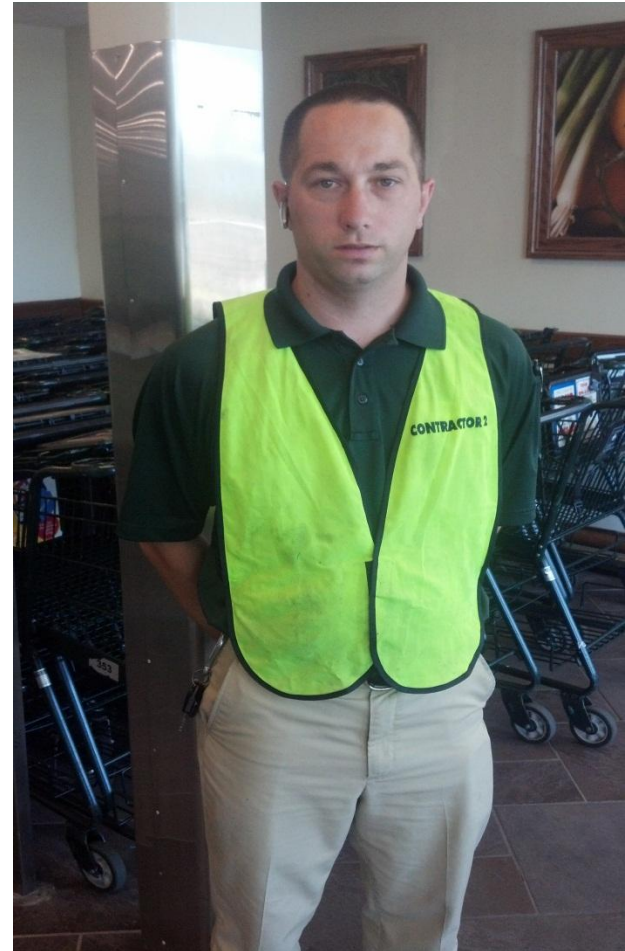
- Color-coded badges for drivers, visitors and service providers
- Limited access inside the building



Food Security at Retail

Service Personnel

- Check-in & out at Customer Service desk
- Contractor vest & badge
- Work order # must be in system
- Limited access inside the building



Food Security at Retail

DSD Vendors

- Set receiving hours
- Check-in & out with Vendor Receiver
- Designated staging area



Food Security at Retail

Customers

According to Food Marketing Institute (FMI):

- 37,500 supermarkets in US with annual sales of \$2 mil or above
- Customer transactions: 9085 per week / 1300 per day



Food Security at Retail

Customers

- Educate HT associates to be more aware
- Security cameras throughout
- Monitors at entrances



The Power of a Threat

“I was in your store last night and injected poison into ham.”



Thank you for your attention.

Questions



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